



Unforgettable
EXPERIENCES

1414 Clinton St

HOST YOUR EVENT
at
Nelson's
Green Brier

Nashville, TN



EVENTS *at* **NELSON'S**
GREEN BRIER

To book your event, contact philip.heil@cbrands.com | 615-739-8340

Spring 2024



GATHER *at* GREEN BRIER

Whether you're looking to host your own private event here in Nashville, Tennessee or attend one of the many parties and special events we host throughout the year, Nelson's Green Brier Distillery makes more than whiskey - we make memories.

The various spaces at our distillery can accommodate anywhere from 20 to 200 guests and can adapt to your specific needs from corporate events to weddings to private dinners, including in-house catering and bar packages.

While each space is unique, they all offer a charming and distinguished setting for you and your guests. Whatever your event may be, the warm and historic environment at Nelson's Green Brier Distillery provides an unforgettable experience, and we cannot wait to share it with you.



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THE OAK ROOM

EVENTS at NELSON'S GREEN BRIER

The Oak Room is the most multifunctional space Nelson's has to offer. It features a full bar, flexible floor plans and a stage with full A/V and theater lighting.

Perfect for galas, showcases, and other large gatherings. Wedding packages are also available.

CAPACITY:

200 reception-style, 120 seated

RENTAL:

Starts at a \$7,500 food & beverage minimum

Available Wednesday - Sunday.

Seasonal rates apply and prices are subject to change without prior notice. Inquire for additional pricing information and availability, including Whiskey Garden pairing.

AMENITIES:

Available for large receptions and parties

Stage is equipped with theater lighting, sound, and an on-site production manager (additional fees apply)

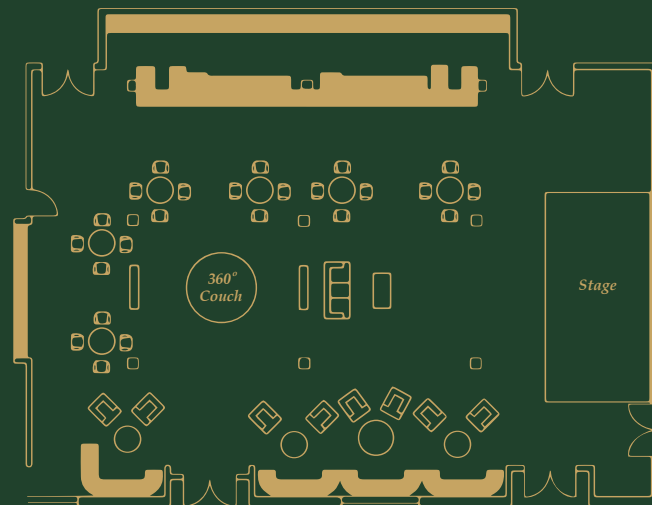
Features a full bar and a catering window

Projector and tables available for meetings

Lounge seating and 39' bar with seating option for 24



Floorplan Sample



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or scan the QR code below



Coopers and Club WHISKEY GARDEN

Welcome to the Coopers Club Lounge and Whiskey Garden. Tucked away in the distillery's interior, these spaces evoke an exclusive members-only feel. The refined atmosphere of the lounge paired with the illuminating skylight and whimsical greenery of the garden make these spaces perfect for elevated tastings and intimate gatherings. The Whiskey Garden can be also be rented as an additional space for events held in The Oak Room.

CAPACITY:

125 reception-style, 60 seated

RENTAL:

Starts at a \$2,500 food & beverage minimum

Available Wednesday - Sunday.

Seasonal rates apply and prices are subject to change without prior notice. Inquire for additional pricing information and availability.

TASTING EXPERIENCE ADD-ON:

Starts at \$35pp

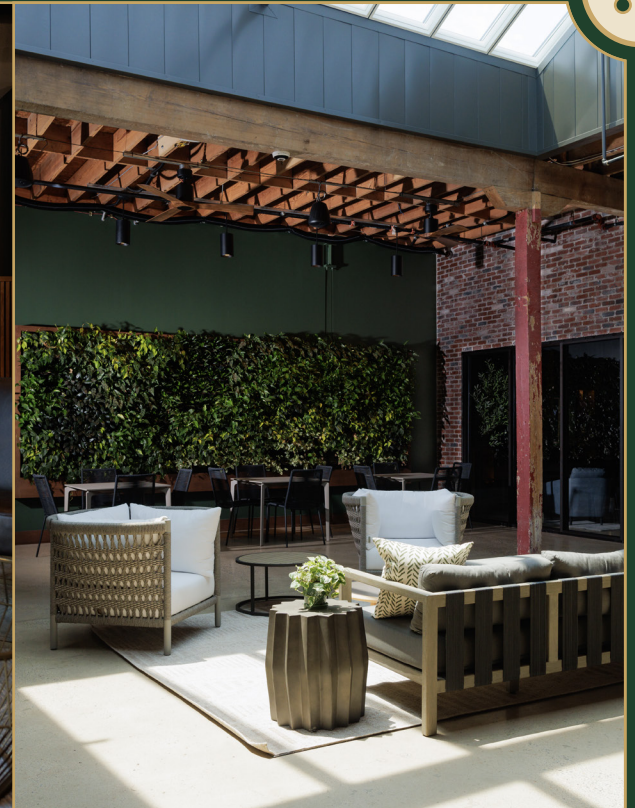
AMENITIES:

Available for small receptions, meetings, and private tastings

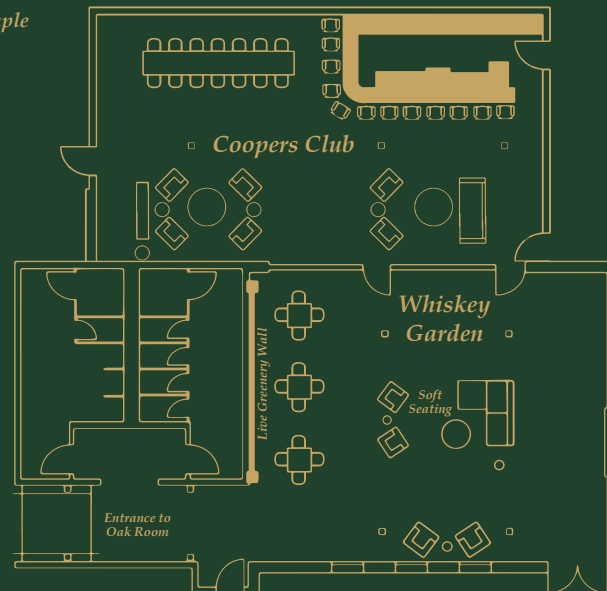
Lounge seating, dining room seating, and 12-seat bar

Skylight and climate-controlled indoor garden

TV and conference tables available for meetings



Floorplan Sample



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RICKHOUSE ROOM

EVENTS at NELSON'S
GREEN BRIER

Our Rickhouse Room is perfect for intimate dinners, corporate groups, and elevated private tasting experiences. Complete with a floating bar and a view of the barrel warehouse, it's truly an immersive experience.

CAPACITY:

36 seated

RENTAL:

Starts at a \$1,800 food & beverage minimum

Available Wednesday - Sunday.

Seasonal rates apply and prices are subject to change without prior notice. Inquire for additional pricing information and availability.

TASTING EXPERIENCE ADD-ON:

Starts at \$35pp

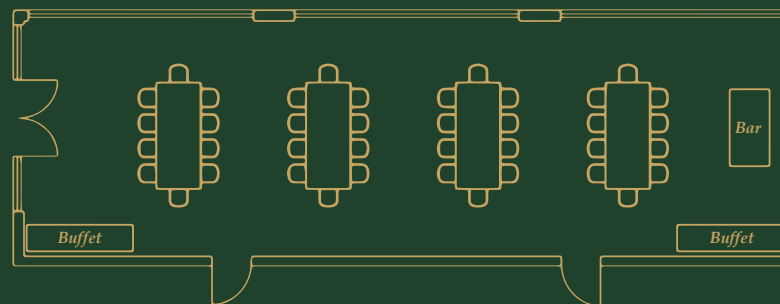
AMENITIES:

Available for private dinners and tastings

Offers a view of our barrel warehouse



Floorplan Sample



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The RESTAURANT

at
NELSON'S GREEN BRIER
DISTILLERY

Our Distillery Bar & Restaurant is perfect for large seated gatherings and is fully equipped for meal service in the dining room and imbibing at our impressive full bar. Featuring an open view into our kitchen, guests will delight in an unmatched culinary experience.

CAPACITY:
100 seated

RENTAL:
Starts at a \$6,250 food & beverage minimum
Available Wednesday - Sunday.
Seasonal rates apply and prices are subject to change without prior notice. Inquire for additional pricing information and availability.

AMENITIES:
Available for large receptions and seated dinners

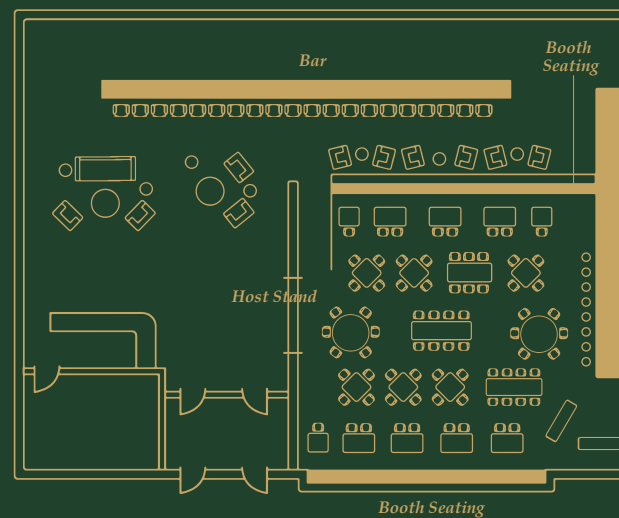
Dining and lounge seating provided

Microphone and speaker available upon request

32-seat bar



Floorplan



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Full Distillery BUYOUT

At Nelson's Green Brier, we offer a unique opportunity to buy out the entire distillery space, a venue not only renowned for crafting exceptional whiskey but also for its enchanting ambiance and captivating history. A complete buyout allows you and your guests to enjoy each of the unique private event spaces as well as the on-site restaurant. Each thoughtfully-designed space, along with add-on options give you the opportunity to craft a singular event like no other.

CAPACITY:

550-600

RENTAL:

Starts at a \$15,000 food & beverage minimum. Seasonal rates apply and prices are subject to change without prior notice. Inquire for additional pricing information and availability.

AMENITIES:

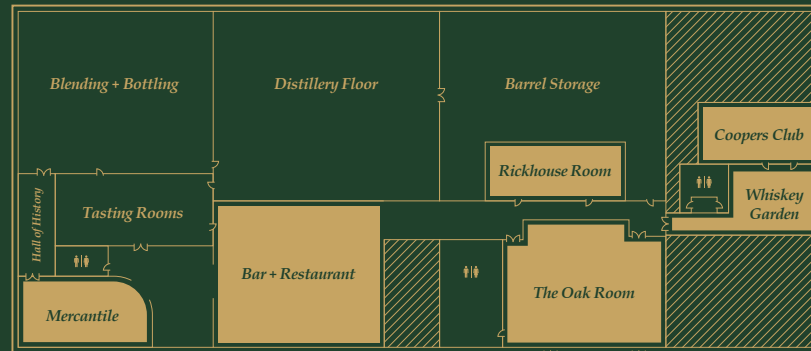
Access to all private event spaces, restaurant, gift shop, and tour path access

TVs, theater lighting, and house audio systems

Live plant wall, stage, conference spaces, lounge seating, bar seating, view of barrel warehouse



Floorplan



To Learn More About Buyout Options

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FOOD *and* BEVERAGE PACKAGES

FOOD

The chef-directed menu features a refined twist on comfort food infused with Southern flair and local influences. Our menu is seasonal and changes frequently. Priced per person, we offer various setups, including **buffet style, seated, and cocktail-style** depending on your event needs and space requirements.

BEVERAGES

Our mixologist-driven bar program offers an expansive selection of our whiskeys and bourbons, with the option to add on signature cocktails, wine and beer, or other specialty spirits. We offer various cocktail packages, including **open bar, on-consumption, and more.**

BAR PACKAGES

OPEN BAR

Starts at \$20 per person for the first hour. \$10 per person for each additional hour.

ON CONSUMPTION

Price varies based on offerings. Inquire for pricing.

WINE & BEER ONLY

Inquire for pricing

SIGNATURE COCKTAILS

Let us create a unique cocktail experience for you guests. Inquire for pricing.

AWARD WINNING WHISKEY

- Nelson Brothers Reserve Bourbon
- Nelson Brothers Rye Whiskey
- Green Brier Tennessee Whiskey
- Nelson Brothers Classic
- Louisa's Liqueur (not pictured)



Please enjoy responsibly. © 2024 Nelson's Green Brier Distillery, Nashville, TN. Nelson's Green Brier® Tennessee Whiskey 45.5% alc/vol; Nelson Bros.™ Straight Bourbon Whiskey 46.65% and 53.9% alc/vol; Nelson Bros.™ Straight Rye Whiskey 46.25% alc/vol

PRIVATE *Event* ADD-ONS

To help you host a spectacular event, the hospitality team at Nelson's Green Brier Distillery has a number of ways you can customize your guests' experience. Below is a list of available add on services that we offer. For more information, including details on availability and pricing, please contact Philip.heil@cbrands.com.

PERSONNEL *and* SPACE MODIFICATION

Audio Engineer
\$500

Gift Shop Staffing
\$25/Hour

Stage Removal
\$1,200 (*Applies only to
The Oak Room*)

TOURS

Standard Tour
\$15/Guest

Partner Tours
(*Old Town Trolley,
Mint Julep, and more*)
Inquire for pricing

BEVERAGES

Standard Tasting Bar
(*Samples of our Core Products*)
\$250

Elevated Tasting Bar
(*Samples of our Cask Finish Series*)
\$500

Mobile Full-Service Bar
\$750

Elevated Wine Options
Inquire for pricing

Additional Spirits
(*Non-whiskey, vodka, or gin*)
Inquire for pricing

Prices are subject to change without notice.

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FOOD

Menu Samples

BUFFET SAMPLE #1

Spring 2024

Inquire for pricing

Stationed & Passed Appetizers

Distillers' Board

*charcuterie and local cheeses | whiskey stone fruits
distillers' mustard pretzel crisps*

Deviled Eggs

chow chow | bourbon candied bacon

Scallops

bacon wrapped scallop | tangy whiskey glaze

Buffet Dinner

Cast Iron Cornbread

cultured butter & sea salt

Gem Lettuces

*soaked cranberries | pepita crumble
whiskey maple vinaigrette | shakerag bleu cheese*

BBQ Carrots

vadouvan | pistachio | toasted cinnamon

Mushrooms & Haricot Vert

local wild mushrooms | preserved lemon | seared green

Grits

Anson Mills heirloom grits | Kenny's smoked cheddar

Seabass

miso & bourbon beurre blanc

Short Rib

48 hour short rib | whiskey jus

Dessert

German Chocolate Bites

Cheesecake with Seasonal Preserves

SAMPLE Menus

BUFFET

BUFFET SAMPLE #2

Spring 2024

Inquire for pricing

Stationed & Passed Appetizers

Whiskey Beer Cheese

house made pretzel | pickles & distillers' mustard

Broadbent Sausage Stuffed Mushrooms

manchego cheese | roasted tomato

Buffet Dinner

Distillery Cheddar & Herb Biscuits

sorghum butter

Wedge

*artisan romaine | bleu cheese & fennel remoulade
Benton's bacon vinaigrette*

Crispy Brussel Sprouts

pomegranate | bourbon maple dressing

Pomme Puree

pink peppercorn | fresh herbs

Smoked Chicken

white sauce | peppadew relish

Tri Tip

prime tri-tip | pastrami spice | chimichurri

Dessert

Bread Pudding

*kabocha squash | luxardo cherry | white chocolate
brioche | whiskey crème anglaise*

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Spring 2024

PLATED SAMPLE #1

Spring 2024
Inquire for pricing

Passed Appetizers

Tennessee Whiskey Beer Cheese

lavash crostini | house pickles

Curry Egg Salad

smoked Duke's Mayo | paddlefish caviar

Broadbent Sausage Stuffed Mushrooms

manchego cheese | roasted tomato

Dinner

Distillery Cheddar & Herb Biscuits

sorghum butter

CHOICE OF

Seared Bass

whiskey & ginger beurre blanc

-OR-

Bourbon Chicken

maple & bourbon rubbed

-OR-

Prime Tenderloin

red eye rub | smoked onion jus

Dessert

German Chocolate Torte

coconut & pecan meringue | salted whiskey caramel

Menus are subject to change without notice.
Inquire for availability and pricing.

SAMPLE
Menus

PLATED

PLATED SAMPLE #2

Spring 2024
Inquire for pricing

Passed Appetizers

Niman Ranch Meatballs

Whiskey BBQ Glaze

Bourbon Compressed Seasonal Fruit

Sesame | Feta

Curry Egg Salad

Smoked Duke's Mayo | paddlefish caviar

Dinner

Cast Iron Cornbread

sweet pepper jam hot | cultured butter

Salt Roasted Beets

gem lettuces | pepita crumble | whiskey balsamic vinaigrette

CHOICE OF

Irish Salmon

sorghum miso butter | ginger confit

-OR-

Cider Brined Heritage Pork Chop

distillers' mustard | smoked apple relish

-OR-

Whiskey Braised Short Rib

whiskey jus | smoked sea salt

Dessert

German Chocolate Torte

coconut & pecan meringue | salted whiskey caramel

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DRINK

Sample Menu



SAMPLE Menu

COCKTAILS

Tennessee Mule

*Nelson's Green Brier Tennessee Whiskey
Lime | Housemade Ginger Beer*

Old Fashioned

*Nelson's Green Brier Tennessee Whiskey
Demerara | Angostura*

Manhattan

*Nelson Brothers Classic Bourbon
Brier Blend sweet vermouth | Bitters*

Gimlet

*Schatzi Vodka or Nelson Brothers Gin
lime | simple syrup*

BEER

Modelo Especial

Mexico / 12 oz / 4.5% ABV / Light / Lager / Straw / Crisp

Jackalope Sarka

TN / 12oz / 4.8% ABV / Pilsner / Light / Golden / Crisp

Bearded Iris Homestyle

TN / 16oz / 4.2% ABV / IPA / Citrus / Deep Gold / Pine

Modelo Negra

Mexico / 12oz / 5.4% / Dunkel Lager / Rich / Dark / Caramel

Brightwood

TN / 12oz / 6.8% ABV / Rose Cider / Crisp / Champagne / Dry

Walker Bros

TN / 12oz / 5% ABV / Hard Kombucha / Light / Pineapple / Ginger

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